

# Chicken Biryani Rice



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Serves: 10



Prep & Cook Time: 50 minutes

## Ingredients

1/4 cup (60 mL) olive oil  
2 onions, chopped  
2 cloves garlic, minced  
2 tbsp (30 mL) minced fresh gingerroot  
2 tsp (10 mL) ground cumin  
2 tsp (10 mL) garam masala  
1 tsp (5 mL) ground turmeric  
2 cups (500 mL) Basmati rice  
4 cups (1 L) sodium-reduced chicken stock  
2 cups (500 mL) frozen peas, thawed

## Assembly:

30 oz (900 g) Reuven Fully Cooked Oven Roasted Chicken Breast Strips (Product Code 11102)  
2/3 cup (150 mL) chopped toasted cashews  
2/3 cup (150 mL) chopped fresh cilantro

## Preparation Instructions

Heat oil in large saucepan or rondeau set over medium heat; cook onions, garlic, ginger, cumin, garam masala and turmeric for 5 to 8 minutes or until onions are softened and spices are fragrant. Add rice and stir to coat grains. Stir in chicken stock; bring to boil. Reduce heat to low; cover and cook for 15 minutes or until rice is tender and liquid is absorbed. Stir in peas; cover and cook for 1 minute. Fluff with fork.

**Assembly:** Prepare Oven Roasted Chicken Breast Strips according to package directions. For each serving, portion 1 1/2 cups (375 mL) rice mixture onto plate. Top with 2.4 oz (67 g) cooked chicken strips, 1 1/2 tbsp (22 mL) chopped cashews and 1 tbsp (15 mL) chopped cilantro.

